

DINNERLY



Spicy Mushroom Dan Dan Noodles with Pak Choy and Peanuts



25 minutes



2 Servings

Here's our version of a Chinese classic to spice up your weekly repertoire. Toss pak choy and mushrooms with egg noodles and pour over an addictive peanutty sauce. Chilli lovers can stir a little sambal oelek into the sauce – or simply leave it out.

WHAT WE SEND

- 200g mushrooms
- 1 bunch pak choy
- 20g peanuts⁵
- 40g peanut butter⁵
- 5g Chinese barbecue seasoning^{1,6,17}
- 150g egg noodles^{1,3}
- 3 tsp sambal oelek¹⁷

WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs soy sauce⁶
- 1 tbs honey
- 1 tbs vegetable oil

TOOLS

- small saucepan
- medium saucepan
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 600kcal, Fat 24.9g, Carbs 76.8g, Proteins 20.6g



1. Prep ingredients

Finely chop the **mushrooms**. Cut the **pak choy** into thirds, keeping the stems and leaves separate. Coarsely chop the **peanuts**. Crush or finely chop **2 garlic cloves**.



2. Make dan dan sauce

Put the **peanut butter** (see Kitchen notes), **half the garlic**, **1½ tbs soy sauce**, **1 tbs honey** and **80ml (⅓ cup) water** in a small saucepan over medium heat. Whisk for 2 mins or until smooth. Reduce the heat to low and cook, stirring occasionally, for 5-6 mins until thickened. Remove the pan from the heat. Bring a medium saucepan of water to the boil for the noodles.



3. Stir-fry mushrooms

Meanwhile, heat **1 tbs vegetable oil** in a medium frypan over medium-high heat. Stir-fry the **mushrooms**, **Chinese barbecue seasoning** and **remaining garlic** for 2-3 mins until browned. Add the **pak choy stems** and stir-fry for 1-2 mins until tender but still with crunch. Add the **pak choy leaves** and stir-fry for 30 secs or until wilted. Remove the pan from the heat.



4. Cook noodles

Cook the **noodles** in the pan of boiling water for 3 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking. Immediately divide among bowls and top with the **mushroom mixture**.



5. Serve up

Return the **dan dan sauce** to medium heat and stir for 1 min or until just warmed through (see Kitchen notes). Spoon the sauce over the **noodles and vegetables**. Drizzle with the **sambal oelek**, if using. Scatter over the **peanuts** and enjoy!



6. Kitchen notes

The peanut butter can firm up upon sitting, so give it a good mix to soften and bring together. ~ Like it spicy? We've drizzled over the sambal oelek to serve, but if everyone in your household loves chilli, then add it to the sauce when warming it up.